



The view from Punta Crena's vines © Joanie Bonfiglio

## 2023 COLLINE SAVONESI MATAÒSSU "VIGNETO REINÉ" PUNTA CRENA \$34

**O**n the Ligurian coast, the village of Varigotti rises up from the Mediterranean Sea, blending into the terraced vineyards of the steep hillsides behind it. Punta Crena's Ruffino family has farmed these vineyards for over five hundred years, working with local varieties like Mataòssu that few others grow. Punta Crena's Mataòssu vines are old—planted in 1930—and face the sea, and there's a windswept quality to the wine. It has an herbal nose evocative of wild shrubs and flowers, toughened by the constant marine breeze. Underneath lies a hint of ripe pear. In the glass, it's lean, bracing, and tangy—just what you want when digging into a plate of fried calamari.

—Dustin Soiseth



Paolo Ruffino © Jimmy Hayes



*Pairs well with grilled fish, pasta al pesto, fritto misto, or radicchio & endive salad  
with anchovy vinaigrette.*

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

## 2022 VIN DE FRANCE BLANC “GROTTE DI SOLE” JEAN-BAPTISTE ARENA \$55

Jean-Baptiste Arena was born with a legendary family name in Corsican wine, but his path to the family domaine was not linear. He studied viticulture, but also attended law school, dabbled in local politics, and interned a harvest in Burgundy before returning home to his roots in Patrimonio. When his prolific father, Antoine, retired, Jean-Baptiste and his younger brother, Antoine-Marie, divided the Arena family holdings, each choosing their favorite parcels to nurture.

I recently tasted Jean-Baptiste’s Grotte di Sole in a lineup of current releases from the Arena family. All the whites were dazzling—bright and saline—but when we got to this bottle, I paused. The “sunny grotto” parcel’s aromatics triggered a particular memory. I buried my nose in the glass trying to remember, *what is that scent?!* It took a few moments and then I was transported back in time to my grandmother’s house: her table piled with Satsuma tangerine peels, and the distinct aroma of their segmented globes plated together with sliced Asian pears—typical winter fruits to finish my Korean family’s holiday dinners.







This bottling of Vermentino comes from the property’s ripest grapes, grown on clay and limestone soil. Jean-Baptiste harvests early and ferments in stainless steel tanks to maintain a vibrant quality, balanced by lush notes of flowers, spice, and citrus that will pair well with any number of foods, from the treasure troves of my family memories to your own. —*Allyson Noman*



© Jean-Baptiste Arena



*Pairs well with green scallion pancake, seafood stew, or watercress salad.*

					
<b>2023 COLLINE SAVONESI MATAËSSU “VIGNETO REINÉ”</b> Punta Crena Liguria	Mataëssu	81-year-old vines Silt	Serve cold 48–52° F	Honeysuckle, thyme, grapefruit, sea spray  Floral, lithe, distinctive	Drink now through 2030
<b>2022 VINE DE FRANCE BLANC “GROTTE DI SOLE”</b> Jean-Baptiste Arena Corsica	Vermentinu	60-year-old vines Clay, limestone	Serve cold 48–52° F	Citrus skin, Asian pear, green melon  Aromatic, saline, layered	Drink now through 2030

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